

# QUIZ ANSWER KEY

## DISEASE SECTION QUIZ

1. A disease that is transmitted from animals to humans.
2. Yes, especially for at-risk individuals.
3. Elderly, pre-school aged children, pregnant women and immune compromised individuals.
4. Potentially hazardous food.
5. Yes.
6. It can be prevented by:
  - Not serving “home” canned food
  - Not using potentially hazardous food from dented or bulged hermetically sealed cans
  - Immediate chilling of baked potatoes or other cooked vegetables
7. These two pathogenic organisms are commonly associated with poultry, poultry products and whole fresh eggs. Cooking poultry to 165°F for 15 seconds and fresh whole eggs to 145°F for 15 seconds can destroy these organisms.
8. Proper water treatment.
9. Cattle are the primary reservoir of this pathogenic organism. Searing the outsides of steaks to 145°F for 15 seconds and cooking ground beef to 155°F for 15 seconds can destroy this organism.
10. It can be prevented by thoroughly washing hands; by not preparing food if you have diarrhea and by thoroughly washing produce with treated water prior to consumption.
11. Food handlers are the primary source of this disease, and implementing thorough hand washing may prevent the disease.
12. Proper handwashing, proper sanitizing, proper dishwashing, and proper cooking.
13. It is transmitted fecal/orally.
14. This disease may be prevented by thorough hand washing and by not preparing food if you have diarrhea and/or vomiting.
15. *Giardia lamblia* and *Cryptosporidium parvum*.
16. *Amoebic Encephalitis*.
17. They can be removed by filtration.
18. Quick and proper removal of ticks.
19. Prevent mosquito bites by wearing long-sleeve shirts, proper use of repellents, and sleep inside a tent or other mosquito-resistant enclosure.
20. The primary reservoir is a deer mouse, and the disease may be prevented if buildings are mouse “proofed”. However, if there is evidence of mice

in a building then the proper precautions must be taken to properly ventilate the building and disinfect with a virucide prior to cleaning – never dry clean a building that contains rodent feces!

21. Erythema migrans, which is a red spot or patch with a center clearing.
22. Fleas are the vector, and the disease may be prevented if steps are taken to de-flea pets and not camp next to rodent burrows.
23. A bite from an infected mammal primarily transmits rabies. If bitten, the wound must be immediately washed with soap and water, the health authority contacted so the animal may be tested for rabies.
24. They are transmitted by the bite of an infected tick. Rocky Mountain Spotted Fever (RMSF) is transmitted by a “hard” bodied tick and Tick Relapsing Fever is transmitted by a “soft” bodied tick that feeds at night and does not attach to its host. Therefore prevention for these two diseases is different. For RMSF wear proper clothing and check yourself routinely for ticks. For Tick Relapsing Fever do not sleep next to rodent burrows and have cabins checked routinely for rodent nests.
25. Rabbit Fever or Deer Fly Fever.

## **WATER PURIFICATION SECTION QUIZ**

1. Collect water from mid-stream, if possible, as far away from edges and eddies.
2. To remove suspended solids that may hide or protect microbes from treatment.
3. Alum.
4. At least 30 minutes.
5. To prevent waterborne diseases.
6. *Giardia lamblia*, *Cryptosporidium parvum* and Norwalk Virus.
7. Eight minutes.
8. *Giardia lamblia*, *Cryptosporidium parvum*.
9. By destroying cell walls of bacteria and protein capsids of viruses.
10. Because the suspended solids can shield microbes from treatment.
11. A pH of 5.0.
12. Using a coagulant, such as alum.
13. The procedure is: wash – rinse – sanitize – air dry.
14. A 100 ppm.

## **FOOD SECTION QUIZ**

1. Any food, beverage, or ice – essentially anything that may be consumed.
2. The person-in-charge must exclude the food handler if he/she is diagnosed with one of the 4 diseases of concern.
3. The person-in-charge must exclude the food handler.

4. A food handler may return to work after they receive written permission by a licensed physician or approved representative.
5. By properly washing hands.
6. After eating, drinking, using the bathroom, handling raw meat, touching animals, cleaning a water filter, or whenever hands become contaminated.
7. A hand wash facility that is pump operated, so dirty hands do not touch the clean water.
8. Those that are approved by the U.S. Food and Drug Administration.
9. Chemical, physical and biological.
10. Bacteria.
11. Between 45°F and 140°F.
12. A metal probe thermometer that is accurate  $\pm 2^\circ\text{F}$ .
13. Cross-contamination occurs if raw meat is stored over ready-to-eat food, or when food contact surfaces like cutting boards are not properly washed and sanitized after each use, or if food handlers do not properly wash hands.
14. To remove contaminants prior to consumption.
15. Ready-to-eat food is food that does not require heating prior to consumption. It is important not to handle ready-to-eat food with bare hands to prevent the spread of disease.
16. 155°F.
17. 145°F.
18. 165°F.
19. 140°F.
20. The two parts of a Consumer Advisory include the disclosure and reminder sections. The disclosure informs the guest which food is served to order and the reminder explains what the risks are.
21. Immune compromised individuals, pregnant women, elderly and pre-school aged children.
22. Backcountry operators may serve leftovers only in emergencies; otherwise, it is prohibited to serve potentially hazardous food as leftovers in a backcountry setting.
23. 165°F.
24. A time/temperature control is where potentially hazardous food is left out in the temperature danger zone, but is discarded after 4 hours.
25. Wash – rinse – sanitize – air dry.
26. Yes, because the active ingredient is chlorine.
27. 100 ppm.
28. Hard wood like maple or high density polyethylene plastic.

## **HUMAN EXCRETA AND SOLID WASTE SECTION QUIZ**

1. To prevent vectors, such as flies from mechanically transporting disease from feces to guests.
2. So it is readily accessible for everyone to wash hands after using the toilet.
3. Use a disinfectant, gloves and disposable paper towels to clean up waste, then place the waste and towel in the toilet.
4. Remove rings and watches prior to washing, then wash all parts of hands, wrists and forearms with soap and water for 20 seconds, then air dry or use disposable towels.
5. An approved wastewater treatment facility.
6. Non-absorbent, leak-proof containers with tight fitting lids.
7. An approved site such as a licensed landfill.